

Barb's Chocolate Cake

Ingredients

2 eggs	1/4 teaspoon salt
1 cup white sugar	1 cup boiling water
2 tablespoons butter, softened	1 cup semisweet chocolate chips
1 cup vegetable oil	1/2 cup butter, softened
1/2 cup unsweetened cocoa powder	
1/2 cup buttermilk	1 cup confectioners' sugar
1 teaspoon vanilla extract	2/3 cup unsweetened cocoa powder
2 1/4 cups all-purpose flour	1 teaspoon vanilla extract
1 1/2 teaspoons baking powder	2 tablespoons milk
1 1/2 teaspoons baking soda	1 tablespoon strong brewed coffee

Directions

- ❖ In a large mixing bowl, add the following ingredients one at a time, beating well after each addition: eggs, white sugar, 2 tablespoons butter or margarine, oil, 1/2 cup cocoa, buttermilk and vanilla. (Instead of buttermilk you can use 3 tablespoons softened butter or margarine, 1/2 cup milk and 1 tablespoon vinegar.)
- ❖ Sift the flour, baking powder, baking soda, and salt; add to the sugar and egg mixture. Blend well. Fold in the boiling water.
- ❖ Place batter in two greased and floured 8 inch round cake pans. Sprinkle 1/2 cup chocolate chips over each pan. Bake at 350 degrees F (175 degrees C) for 25 minutes. Cool.
- ❖ To Make the Icing: Begin by beating together 1/2 cup butter or margarine, confectioners' sugar and 2/3 cup cocoa; add 1 teaspoon vanilla, milk and coffee. Beat until very smooth. Add more confectioners' sugar until you obtain the consistency you want. Spread on cake.

